

Seaward *Products*

**LPG GAS
STOVES**

OWNER'S MANUAL

INSTALLATION - OPERATION - MAINTENANCE

FOR

GAS OPERATED STOVES

IMPORTANT:

Read all instructions before operating stove.

Save the Owner's Manual / Installation instructions for local inspector's use.

Installer:

Provide this manual to the vehicle owner.

Vehicle Owner:

Keep this manual for future reference.

PRINCESS
PRINCESS GOURMET
MODELS: 2175, 3175, 2375, 3375
Serial Number: _____

LPG FUEL TANK INSTALLATION

**REFERENCE: STANDARD #A-1
 AMERICAN BOAT & YACHT COUNCIL
 3069 SOLOMON'S ISLAND ROAD
 EDGEWATER, MD 21037**

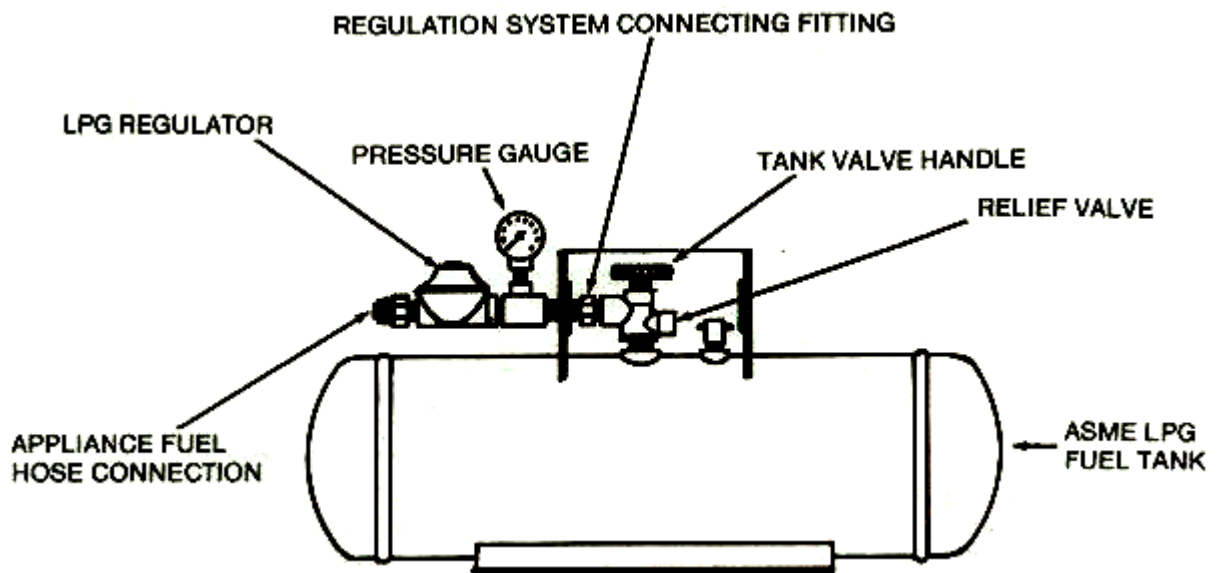
LPG TANK WITH REGULATION SYSTEM

1. Locate the tank and regulator on deck, cabin top or in a vapor tight compartment, insulated from the hull interior and protected from climatic extremes by a housing vented to the open air. The vent should be at the bottom of the compartment so that if the LPG should leak from the system, it will drain overboard.

NOTE:

LPG is heavier than air and if allowed to settle or accumulate, and if ignited, it WILL CAUSE AN EXPLOSION!!

2. The LPG tank should be securely bolted down by the tank feet and in the position in which the tank was designed. LPG is a two-phase (liquid/vapor) fuel and only vapor withdrawal from the tank is safe. Liquid withdrawal from the tank could be dangerous.
3. **IMPORTANT:** The LPG tank valve outlet fitting and regulator system nut, by law, must have left-hand threads. The nut is so marked with a slot.
4. The LPG tank valve outlet fitting does not require pipe dope or Teflon tape and should be attached to the regulation system nut dry and clean to keep foreign materials out of the system. When assembling the regulation system, use a high quality sealant only on all male pipe threads.
5. The regulator must have a 0 to 300 psi pressure gauge located on the tank pressure side of the regulator.
6. If the LPG tank is to be located on deck or exposed to water spray, point the regulator system so that water cannot run into the regulator vent port located just above the LPG outlet connection, or into the body of the pressure gauge.
7. Use a 7/8" open end wrench to tighten the regulation system nut to the LPG tank valve connection. Tighten the nut as you would on welding tanks or CO2 cylinders, using approximately 50 foot pounds torque.
8. Affix the caution label supplied with the stove in the immediate vicinity of the tank where the label will be plainly visible. (Refer to ABYC Standard #A-1)
9. The LPG supply line should be U.L. listed hose with machine-crimped fittings. A single continuous hose without couplings or tees is strongly recommended. Keep the number of fittings to an absolute minimum. Every connection is a potential leak!
10. Run the hose from the LPG regulation system to the appliance with 6 – inch minimum radius turns, so the hose does not kink, cutting off the fuel supply to the appliance. Note: Fuel pressure is less than ½ psi.
11. Keep hose away from heat or abrasion. Use plastic ties or clamps to secure the hose to the boat structure or bulkheads



SUMMARY FOR CHECKING LPG SYSTEM AND LPG APPLIANCE

1. After the LPG tank has been installed, the regulation system connected, the hose run and connected to both the appliance and the regulator, slowly crack open the LPG tank valve and observe the pressure gauge on the regulation system. The gauge should read approximately 110 psi at 70° F. (Higher if warmer, or lower if cooler atmospheric temperature.)
2. Close the LPG tank valve and observe the pressure gauge. It should hold a constant pressure reading. If you can detect a falling in pressure over a 3 minute period of time, there is a leak. **LEAKS CAN BE DANGEROUS!!**
 - a. If a leak occurs, check all appliance burners to see if in "Off" position.
 - b. Make sure the oven control is in "Off" position.
 - c. Check all fittings with a soap and water solution.**NEVER USE FLAME TO CHECK FOR LEAKS.**
3. If you cannot find the leak, contact Seaward Products promptly.
4. **PRESSURE GAUGE:** The primary function of the pressure gauge at the regulator is to check for leaks, but it may also be helpful in determining the fuel level in the tank. When the liquid propane in the tank nears the empty state, the gauge will indicate a low pressure. Since the vapor pressure of the propane varies with the ambient and the temperature, using the gauge as a fuel level indicator may require some experience. In general, when the gauge shows below 40 psi, you should consider refilling the tank.

SPECIAL NOTE ABOUT YOUR LPG REGULATOR: It is recommended that only a high quality LPG regulator be used with any of Seaward Products LPG appliances. It is imperative that the regulator be set at 11 inch water column so that the oven operates correctly, and the flame height on the top burners cooks efficiently. If the regulator pressure is greater than 11 inch water column, the flame can impinge on the top burner bowl causing discoloration on stainless bowls and may chip the porcelain on the porcelain bowls.

NOTE: THE FEATURES COVERED IN THIS MANUAL ARE FOR VARIOUS MODEL RANGES. PLEASE DISREGARD PORTIONS PERTAINING TO FEATURES THAT ARE NOT ON YOU PARTICULAR MODEL RANGE.....

GIMBALED MODELS – 2 & 3 BURNERS

1. It is important that the following minimum clearances from combustible materials be adhered to when installing your gimbale range.

2 BURNER MODEL:

- Side – 7" minimum as measured from the center line of the closest burner head.
- Rear - 9" minimum as measured from the center line of the closest burner head.
- Top – 24" minimum to overhead cabinets, shelves or any other combustible material.

3 BURNER MODEL:

- Side – 5.1/2" minimum as measured from the center line of the closest burner head.
- Rear - 7" minimum as measured from the center line of the closest burner head.
- Top – 24" minimum to overhead cabinets, shelves or any other combustible material.

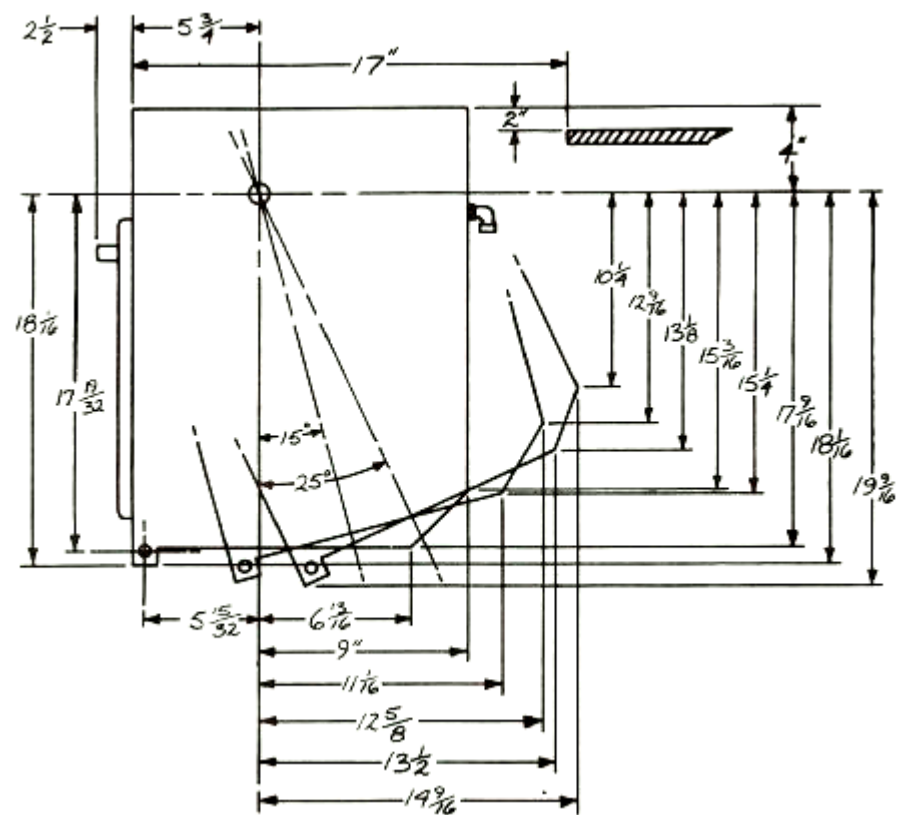
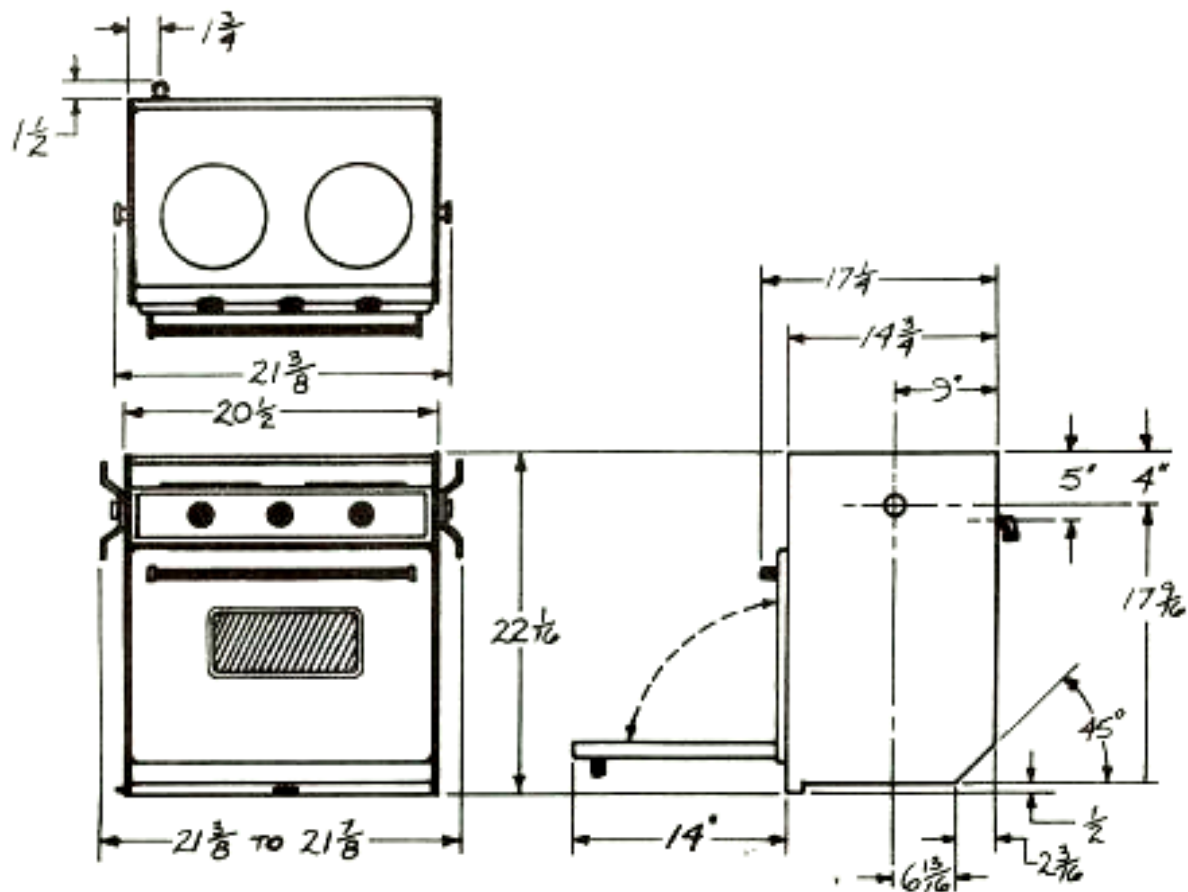
2. Make a cardboard template the same size as the side view of the range. Punch a hole at the gimbal location the size of the gimbal, and swing the appliance template in the appliance cut-out location in the boat on your finger. By allowing a swing approximately 15° to 20° before interference with the hull or boat structure, the gimbal point can be located. Mark the point. Make certain that after the gimbal point is determined that the installation matches or exceeds the minimum clearance in paragraph #1. It is important that the oven vent be completely clear so that burned gases can discharge to the open air. If this vent is blocked, poisonous gas could be produced.
3. Locate the companion pieces to the gimbals and install the appliance.
4. For safety, Seaward Products gimbale appliances are designed with a sliding bolt type lock. The sliding bolt should lock into an adjacent cabinet or bulkhead to prevent the appliance from swinging in rough weather.

CAUTION:

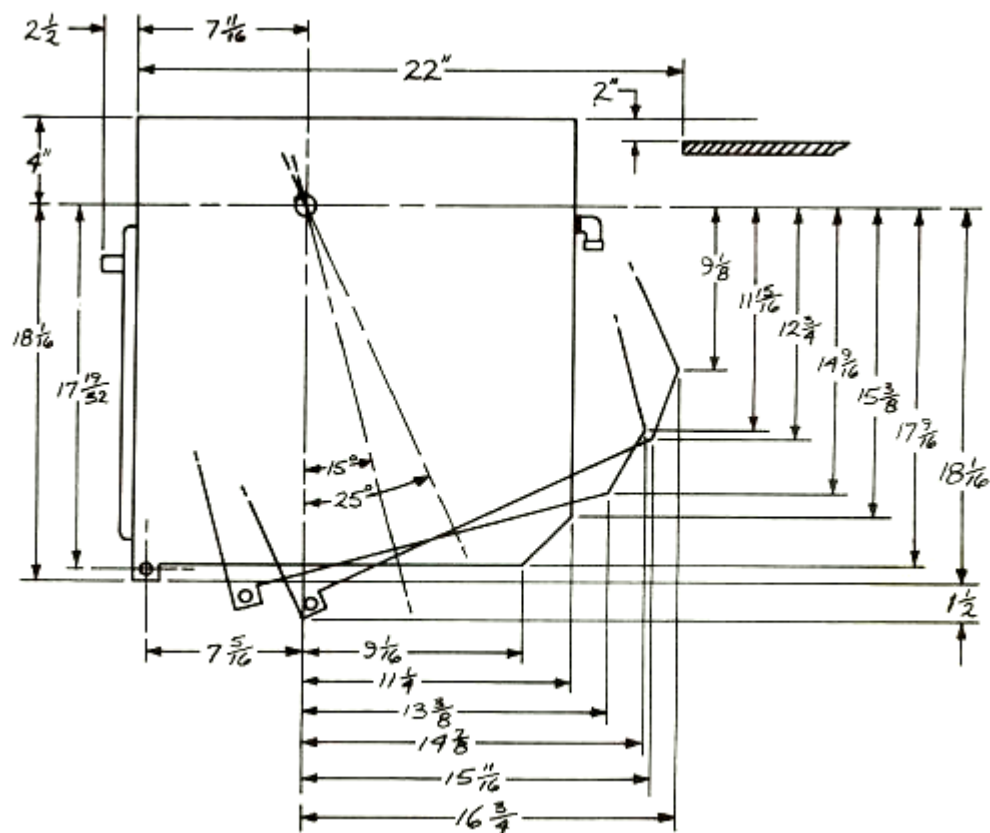
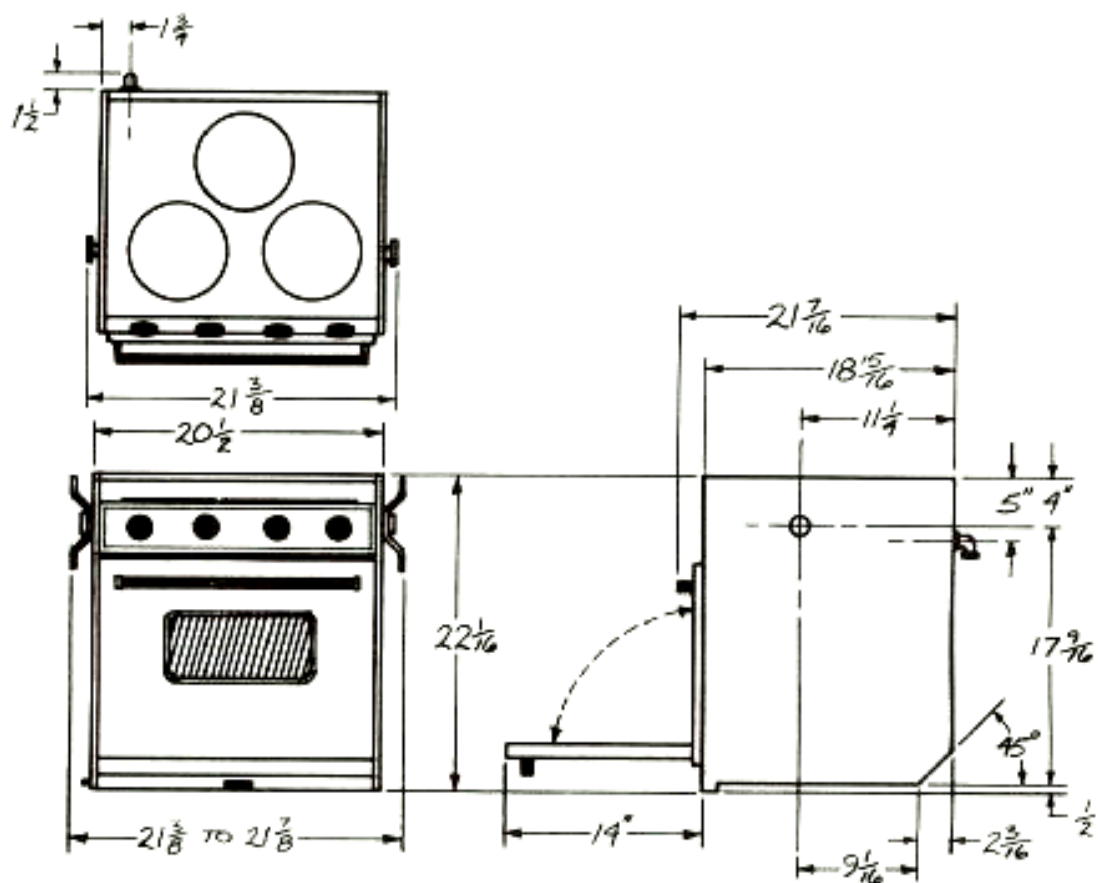
The appliance center of gravity will also shift from the gimbal location when pots are not balanced on the appliance or when the appliance door is open.

5. Connect the LPG fuel supply hose fitting to the brass fitting on the appliance manifold and on the regulation system. Wrench tighten the fitting to the connection on the appliance. DO NOT use pipe dope or Teflon tape.
6. Check all gas connections for possible leaks. Turn the valves on your range to their "OFF" position. Open valve on gas supply tank. Using a strong soap and water solution, (½ liquid soap and ½ water), check each gas connection one at a time by brushing the soap and water solution over the connection. Presence of bubbles will indicate a leak. Tighten fitting and recheck for leaks. **DO NOT USE OPEN FLAME FOR CHECKING GAS LEAKS.**
7. Place burner grates in place with the clips provided. An instruction sheet is provided for the grate clips. These grate clips will hold the grate in place while under way.
8. Light the burners for testing.
9. The appliance is now ready for use. Sometimes the burners will not ignite immediately and seem to "blow" slightly when they do ignite. This is usually due to the presence of air in the gas lines, which will clear itself within seconds.

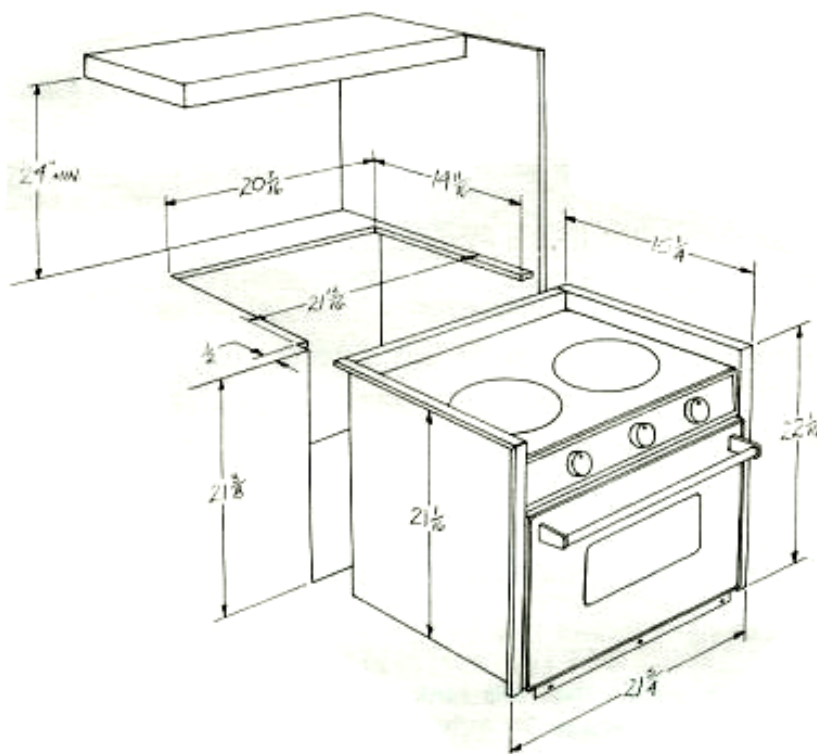
2 BURNER STOVE WITH OVEN DIMENSIONS AND GIMBAL INSTALLATION



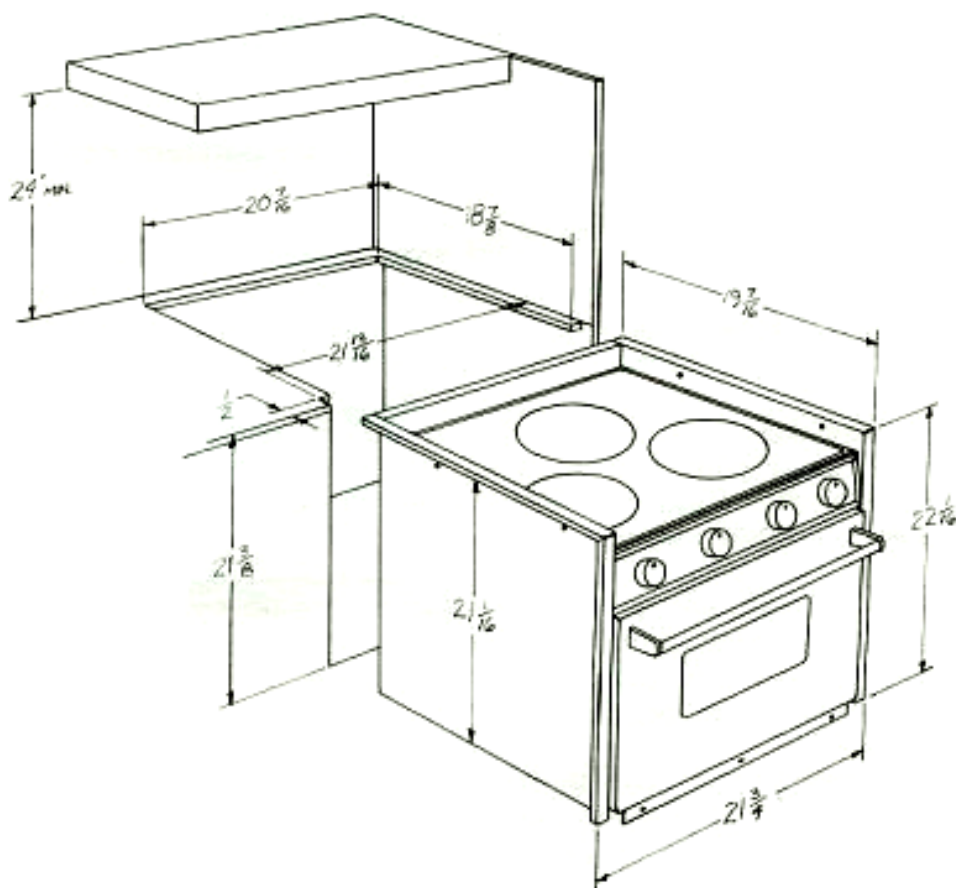
3 BURNER STOVE WITH OVEN DIMENSIONS AND GIMBAL INSTALLATION



2 BURNER STOVE WITH OVEN BUILT-IN INSTALLATION



3 BURNER STOVE WITH OVEN BUILT-IN INSTALLATION



CARE AND CLEANING

Regular cleaning with a soft cloth and a warm detergent solution is generally enough to keep your oven clean and beautiful. This is done when the range is cool. Use a dry cloth or paper towel to clean splatters and spills when surfaces are warm.

PORCELAIN ENAMEL

Porcelain enamel is glass fused on steel at very high temperatures. It is not extremely delicate, but must be treated as glass. Sharp blows, radical changes in temperature, etc., will cause the enamel to chip or crack. Some foods contain acid which will dull the finish of enamel. Vinegar, lemon juice, tomatoes, and milk are a few. To avoid this happening, simply wipe surface clean immediately when any food is spilled on the enamel. Remember, the surface is glass and must be given consideration in cleaning. Steel wool pads and coarse gritty cleansing powders or chemical grease remover will do a good job and yet not harm the finish.

GLASS SURFACE

The extra large glass window is built to stay FOG – FREE. To keep it clean, just wipe with a moist, soft cloth and dry.

CAUTION: Do not clean the window with water while the oven is warm. The glass is strong, but radical heat changes or a sharp blow will crack it. Use care in cleaning.

NOTICE: When the unit is in operation, the outside surfaces will become hot and care must be taken to avoid contact with panel surfaces. Handles and knobs will remain comfortable to the touch.

CHROME AND STAINLESS STEEL

The best way to clean metal surfaces on your range is to wipe them with a damp cloth, then dry thoroughly. Stubborn spots caused by spillage and discoloration from heat may be removed by the use of lemon juice, vinegar, or chrome polish. Care must be used to keep these away from porcelain enamel surfaces.

NEVER use coarse cleansers, steel wool scouring pads or metal brushes to clean chrome. These will make deep scratches on the chrome. The scratches cannot be removed.

USE OF ALUMINUM FOIL

IN THE OVEN – Do not use aluminum foil in your oven to cover racks or oven bottom.

IN THE BROILER – Aluminum foil may be used to line the bottom part of the two-piece broiler pan, but if foil is placed over the slotted broiler tray, care must be taken to slit the foil at each slot so that drippings and excess grease can drain in the pan below.

INSIDE OVEN AND BROILER

Racks and broiler pan may be removed and cleaned in your sink with other cooking utensils. The inside surfaces of the oven is porcelain enamel and should be cleaned by the method given in the enamel section.

The Capillary Tube in the oven is not removable. This senses oven temperature and is perhaps the most fragile part of your range. Be sure to gently wipe off this tube after using an oven spray cleaner, the cleaner can “build up” on the tube and may cause a false temperature reading.

LPG STOVE - OPERATING INSTRUCTIONS

1. It is recommended that every time the LPG tank valve is opened for use, the operator close the valve and watch that the gauge needle remains constant.
 2. If leaks occur, correct. If leaks cannot be corrected, do not operate appliance.
 3. Always test light a top burner after opening the tank valve to dispose of air in the supply line. This could be caused by someone's opening the system to fill a LPG tank or by opening a burner valve. Following this step will make lighting the oven safety heater pilot much easier.
 4. In an emergency, close the LPG tank valve immediately.
 5. The pressure gauge on the LPG regulation system is only a leak detector. The gauge does not indicate how much LPG fuel is in the tank.
 6. Before removing an empty or near empty LPG tank for refilling:
 - **IMPORTANT** – Always close the LPG tank valve.
 - With the tank valve closed, remove the left-hand threaded nut connecting the regulation system to the tank valve. Carefully stow the regulation system until a full tank is mounted and secure.
 - Reconnect the regulation system. Left-hand thread. Use no Teflon tape or pipe dope.
 7. When transporting a LPG tank, always be aware that the tank valve has a built-in relief valve that could open and allow LPG fuel to escape in automobile, storage area, or anywhere!
 8. When the appliance is not being used, always close the main gas valve on the LPG tank supplying fuel to the appliance.
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LPG OVEN - OPERATING INSTRUCTIONS

1. Light the right front burner to bleed air from the system for at least 1 minute. Turn the temperature control knob from the “**OFF**” position to the “**PILOT**” position. After this has been done, press the control knob in and hold. With the control knob pressed-in light the pilot in the oven (constant pilot).
2. After the oven pilot is lit, turn the oven temperature control knob to the desired temperature (example 350°).
3. You will notice the constant pilot grow in size. It is now being used as a heater pilot. The heater pilot will heat the thermocouple. Once the thermocouple reaches a sufficient temperature, it will open the thermostat valve permitting it to release gas to the main burner and the main burner will ignite. This will happen in 30 to 60 seconds.
4. When the oven has reached the desired temperature, the thermostat will slow the supply of gas to the oven burner. When the sensing bulb from the thermostat control valve begins to cool the thermostat will modulate and release sufficient gas to the oven burner to maintain the desired temperature setting.
5. When the oven requires more heat, the same cycle will again repeat itself. The only time the oven will operate differently would be when the thermostat is in the “**BROIL**” position. The main burner flame would then increase in size and not shut off until the thermostat was turned down or to the “**OFF**” position.
6. **Important:** Then oven thermostat on this LPG range is designed to enable you to turn off the oven constant pilot by simply turning the thermostat dial to the “Off” position. When the dial is in this position, you cannot light the constant pilot. When the dial is in the “**PILOT**” position, the pilot is on.

OPERATING INSTRUCTIONS SUMMARY FOR A LPG SYSTEM

1. Close tank valve immediately in any emergency.
2. Be sure all appliance valves are closed before opening tank valve.
3. Always apply lit match or other flame to burner before opening valve.
4. Close tank valve whenever appliance is not in use.
5. Test system for leakage at least twice a month and after any emergency in accordance with the following procedure:

WITH APPLIANCE VALVES CLOSED AND WITH TANK VALVE OPEN, NOTE PRESSURE ON GAUGE. CLOSE CYLINDER VALVE. IF THE PRESSURE DROPS, AS INDICATED ON THE GAUGE, THIS TELLS YOU THERE IS A LEAK IN THE SYSTEM. LOCATE LEAKAGE BY APPLICATION OF LIQUID DETERGENT OR SOAP AND WATER SOLUTION TO ALL CONNECTIONS. AFTER LEAK HAS BEEN REPAIRED, RECHECK SYSTEM BY REPEATING THIS ABOVE TEST. IF LEAK CANNOT BE REPAIRED, CLOSE TANK VALVE IMMEDIATELY AND DO NOT USE THIS SYSTEM. REMEMBER LPG IS HEAVIER THAN AIR AND IF ALLOWED TO REACH BILGES, MACHINERY SPACE OR OTHER ENCLOSED SPACES, IT CAN BE EXTREMELY DANGEROUS.

6. It is always a good idea to have an approved ABC type fire extinguisher in the galley area.

LPG STOVE WITH IGNITER

TO LIGHT TOP BURNERS WITH SAFETY SYSTEM

1. Push in knobs and turn to **"IGN"** (Ignite) position.
2. Hold knob in and press the **"BURNER IGNITE"** button.
3. Hold knob in for 5 to 10 seconds until the thermocouple is hot. This will activate the safety magnet.
4. Release knob and set to desired setting. If the flame does not stay on, the thermocouple is not hot enough. (Repeat Steps 1-3).

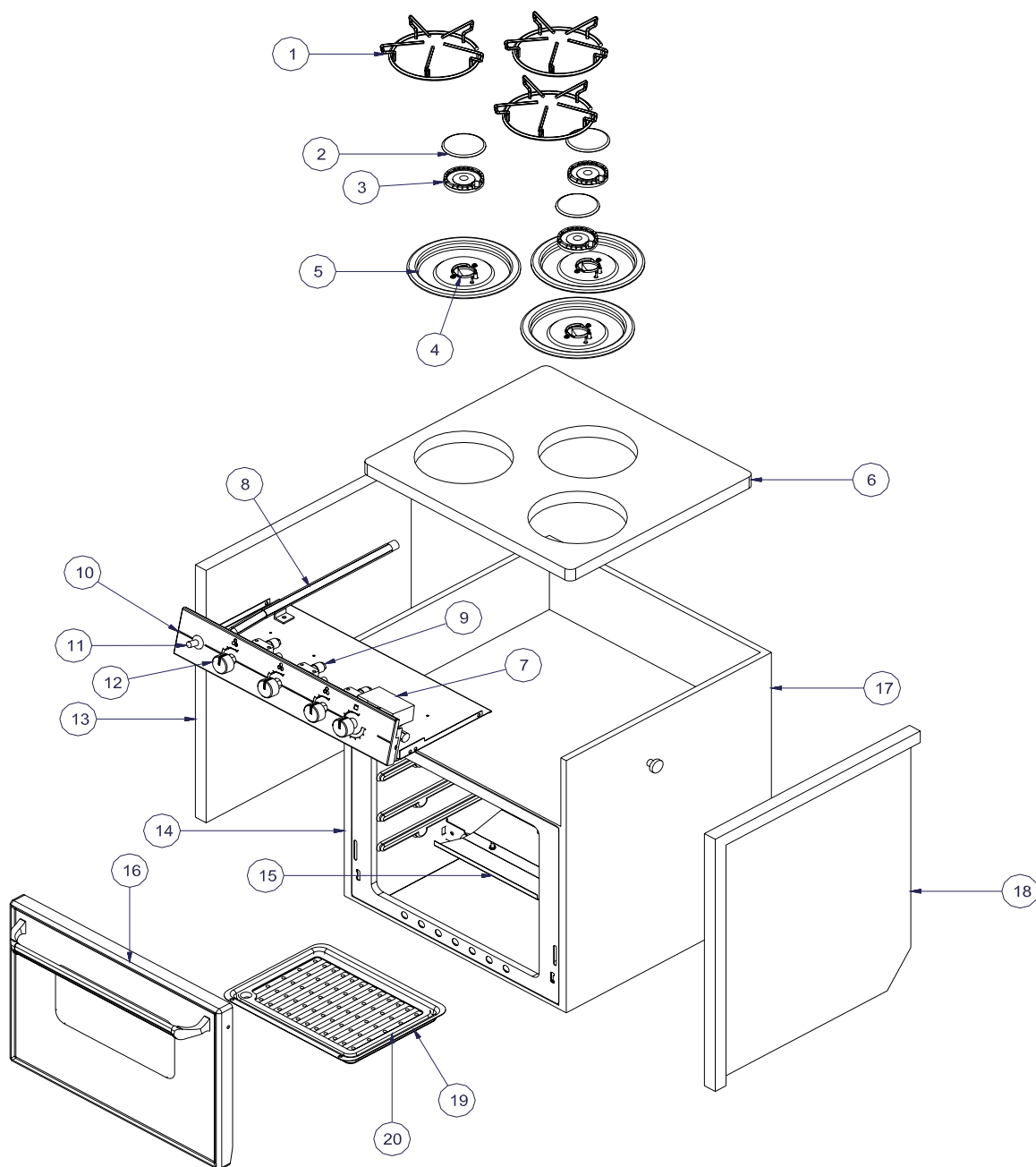
SPARK FROM THE ELECTRODE HAS TO CUT ACROSS THE GAS TO IGNITE READILY. IF THE SPARK IS JUMPING BELOW THE BURNER PORTS MAKE SURE THE POINT OF THE ELECTRODE IS CLEAN SO THAT THE SPARKS WILL JUMP ABOVE THE PORTS.

TO LIGHT OVEN PILOT AND OVEN BURNER WITH SAFETY SYSTEM

1. Ignite the right top burner for 1 minute. This will enable the air in the system to be bled.
2. Turn the thermostat knob from the **"OFF"** to the **"PILOT"** position.
3. With the knob pushed-in, light the oven pilot with a match or a lighter.
4. After the pilot is lit keep the knob pushed-in for 10 to 15 seconds.
5. Release knob. Now set the thermostat knob to desired setting.

EXPLODED VIEW AND PARTS LIST OF ALL GAS STOVES WITH OVENS

MODELS: 2175, 3175, 2375, 3375



Parts List			
ITEM	QTY	PART NUMBER	DESCRIPTION
1	2 / 3	73420	GRATE, BLACK PORCELAIN
2	2 / 3	75422	BURNER CAP, BLACK PORCELAIN
3	2 / 3	75421	BURNER BASE
4	2 / 3	75420	BURNER BODY
5	2 / 3	80716	SPILL BOWL, SMALL BLACK PORCELAIN
6	1	72257	2 BR MAIN TOP, STAINLESS STEEL
7	1	72251	3 BR MAIN TOP, STAINLESS STEEL
8	1	75539	MODULATING THERMOSTAT
9	1	75459	2 BR MANIFOLD
10	1	75458	3 BR MANIFOLD
11	2 / 3	74508	TOP BURNER VALVE
12	1	75595	2BR FACEPLATE
13	1	75596	3 BR FACEPLATE
14	1	72419	2 BR PUSH BUTTON IGNITION
15	1	73956	3 BR PUSH BUTTON IGNITION
16	2 / 3	73577	KNOBS
17	1	80052	2 BR PANEL SIDE, BUILT IN LEFT HAND
18	1	80040	3 BR PANEL SIDE, BUILT IN LEFT HAND
19	1	80047	2 BR PANEL SIDE, GIMBAL LEFT HAND
20	1	80045	3 BR PANEL SIDE, GIMBAL LEFT HAND
15	1	80744	BSI OVEN BURNER ASSEMBLY
16	1	80010	BLACK GLASS OVEN DOOR
17	1	80011	STAINLESS STEEL OVEN DOOR
18	1	80048	2 BR PANEL SIDE, GIMBAL RIGHT HAND
19	1	80044	3 BR PANEL SIDE, GIMBAL RIGHT HAND
20	1	80051	2 BR PANEL SIDE, BUILT IN RIGHT HAND
19	1	80037	3 BR PANEL SIDE, BUILT IN RIGHT HAND
19	1	73044	BROILER PAN
20	1	73045	BROILER PAN INSERT

LIMITED TWO YEAR WARRANTY

SEAWARD PRODUCTS warrants the products delivered will be:

Free from (1) encumbrances and (2) defects in material and workmanship under the normal use and service.

Will meet applicable specifications and descriptions at time of delivery to BUYER.

The obligation of SEAWARD under this warranty is limited to the repair,

Rework, or replacement, at SEAWARD'S option, any part or component thereof, which examination discloses to our satisfaction to have been nonconforming or defective. SEAWARD, after establishing customer's purchase date and determining problem to be under warranty, will either repair the product at their factory or authorized service center and allow labor and parts for (2) two years from purchase date. Transportation charges are the responsibility of the customer. Conditions not covered under warranty are:

Porcelain Enamel

Glass

Routine maintenance that may be required

The foregoing warranty and condition shall apply to any repaired, reworked, or replaced products, part or component supplied by SEAWARD and shall in no event be liable to BUYER or BUYER'S customers for any incidental or consequential damages, or loss of use, or other losses, however occasioned.

Implied warranties of merchantability and of the fitness of the product for any purpose are warranted for a period of two years on parts and labor.

SEAWARD makes no warranties, expressed or implied after that time.

Some states do not allow limitation on how long an implied warranty lasts or for the exclusion or limitations of incidental or consequential damages, therefore, the above limitations may not apply to you.

This warranty is extended to the original purchaser only, unless purchased for purpose of resale. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Seaward Products

REPAIR PARTS

Repair parts listed herein may be ordered through Seaward Products. Seaward Distributors and Dealers, or Dealer's Authorized Service Centers. All parts will be shipped at prevailing prices.

When ordering repair parts, please give the following information:

- | | |
|--------------------------|------------------------------------|
| (1) The part number | (3) The model number of the stove |
| (2) The part description | (4) The serial number of the stove |

The model number and serial number of the water heater will be found on the rating plate located on the front panel. For the Authorized Service Center nearest you, please contact Seaward Products.

Seaward Products

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